

Arondale, Inc.

F.O.G

Fats • Oils • Grease

Pretreatment Program

Oil and grease removal devices commonly known as oil and grease interceptors (large, outside) or grease traps (small, indoors) are required during the construction of most food service businesses. If proper cleaning and maintenance of the interceptor or trap are not performed on a regular schedule, the device becomes fouled, allowing oil and grease to pass through the device and accumulate on pipe walls causing blockages and foul odors.

Best Management Practices

Do...

- Scrape food waste from all dishes, pots, pans, cookware, and equipment to the garbage before pre-wash.
- Set up a regular cleaning schedule for your interceptor/grease trap with your maintenance vendor.
- Keep all maintenance/service records or copies of records at facility for a minimum of three years.
- Have a company representative inspect the cleaning of the interceptor/grease trap to ensure it was completed properly.
- Train all employees on proper food and grease waste handling techniques.

Don't...

- Allow the waste hauler to decant wastewater from the truck back into the device or into your sanitary sewer connection.
- Dispose of grease wastes into the sewer drain.
- Clean equipment outside where grease and food wastes will flow into storm drains or dry wells.
- Wait until your grease removal device is overflowing with waste to get it cleaned.
- Dump old chemicals (e.g. pesticides, herbicides) into the drain.
- Use a drain opening chemical to open a clogged drain (call a professional plumber to evaluate the situation).

Preferred Method of Cleaning Interceptors

The preferred method of cleaning an oil and grease interceptor is to pump out the entire device, which includes removal of all the contents in the device, and removal of residual wastes after scraping/hosing down. During cleaning operations, it is recommended that a representative from the

facility be present to make sure all is completed properly. While the device is empty, an inspection should be conducted to verify that there are down-turned elbows/tees on the inlet and outlet piping, and that they are in good condition.



RECOMMENDED CLEANING FREQUENCY

Oil and Grease Interceptor	Monthly
Grease Trap	Quarterly
Sand and Oil Interceptor	Annually